

# Taco Pie with Salad Topping

Meal Components: Vegetable - Red / Orange, Vegetable - Other, Grains, Meat / Meat Alternate

Main Dishes, D-45A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	5 lb 14 oz		11 lb 12 oz		1. Brown ground beef. Drain. Continue to next step immediately.
Taco seasoning mix	6 oz	1 cup	12 oz	2 cups	2. Sprinkle the taco seasoning mix over beef.
Water		2 1/2 cups		1 qt 1 cup	3. Add water and allow to simmer for 15 minutes.
Canned salsa	2 lb 3 oz	1 qt 1/4 cup (1/3 No. 10 can)	4 lb 6 oz	2 qt 1/2 cup (2/3 No. 10 can)	4. In a bowl, combine salsa, tomato puree, and water.
Canned tomato puree	2 lb 6 oz	1 qt 1/4 cup (1/3 No. 10 can 3/4 cup)	4 lb 12 oz	2 qt 1/2 cup (3/4 No. 10 can 1/2 cup)	
Water		1 qt		2 qt	
Whole grain-rich tortillas, 8-inch (at least 1.5 oz each)		40 each		80 each	5. Cut tortillas into halves.
Reduced fat cheddar cheese,	2 lb	2 qt	4 lb	1 gal	

- 6.** Lightly coat steamtable pans (12" x 20" x 2 ½") with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
- 7.** Assembly: Bottom layer: Place 16 half-tortillas in bottom of pan. Distribute 1 lb 3 oz (3½ cups) of the meat mixture on top of tortillas. Spread 1 lb 3 oz (2 cups) taco sauce over the meat mixture. Sprinkle 6 oz (1½ cups) shredded cheese over taco sauce.
- 8.** Middle layer: Place 12 half-tortillas on top of the taco sauce. Distribute 1 lb 3 oz (3½ cups) of meat mixture on top of the tortillas. Spread 1 lb 3 oz (2 cups) taco sauce over the meat mixture. Sprinkle 6 oz (1½ cups) shredded cheese over taco sauce.
- 9.** Top layer: Place 12 half-tortillas on top of the taco sauce. Divide the remaining meat mixture on top of the tortillas. Divide the remaining taco sauce over the meat mixture. Sprinkle 4 oz (1 cup) of shredded cheese evenly over the taco sauce.
- 10.** Bake: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 20 minutes.
- 11.** CCP: Hold for hot service at 135° F or higher. Let pie rest for 5 minutes before portioning. Cut

Salad Topping: *Tomatoes, diced	1 lb		2 lb			12. Combine tomatoes and lettuce. Serve 1 oz (¼ cup) on top of each piece of taco pie.
*Fresh lettuce, shredded	2 lb	3 qt 3 cups	4 lb	1 gal 3 1/2 qt		

Notes
<p>Special Tip:</p> <p>A dollop (1 Tbsp) of lowfat sour cream or lowfat yogurt may be used to garnish each serving.</p>

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Tomatoes	1 lb 3 oz	2 lb 6 oz
Head lettuce	2 lb 11 oz	5 lb 6 oz

Serving	Yield	Volume
1 piece provides 2 oz equivalent meat/meat alternate, 1/4 cup red/orange vegetable, 1/8 cup other vegetable, and 1 1/2 oz equivalent grains.	<b>50 Servings:</b> about 16 lb 3 oz  <b>100 Servings:</b> about 32 lb 6 oz	<b>50 Servings:</b> 2 steamtable pans  <b>100 Servings:</b> 4 steamtable pans

Nutrients Per Serving					
Calories	308	Saturated Fat	6 g	Iron	3 mg
Protein	20 g	Cholesterol	45 mg	Calcium	235 mg
Carbohydrate	27 g	Vitamin A	841 IU	Sodium	677 mg
Total Fat	13 g	Vitamin C	7 mg	Dietary Fiber	3 g